

Gulab Jamun

Instructions:

Fried Balls:

Mix bisquick, powdered milk and yogurt
Knead in melted butter
Cover and let it stand for about an hour
Scoop into small balls. Ice cream scoop size
Deep fry the balls until golden brown

Syrup:

For sugar syrup boil the water and sugar, add cardamom and 6 drops of rose water. Let simmer for about 15 minutes.

Soak the fried balls in the hot sugar syrup for a few hours. The fried balls will nearly double in size.

Makes about about 18 (4 servings). Serve hot or cold.



Ingredients:

1 cup Bisquick
2 cups Powdered Milk
2 cups Water
2 cups Sugar
1-2 Cracked Cardamom pods
4 tablespoons Butter
RoseWater
2 tablespoons Yogurt
1/2 cup Whole Milk
Vegetable Oil

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